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Amani Chardonnay 2010

The Amani Chardonnay 2010 exhibits a full yet flinty expression that flows over into lime, pine nuts and sweet winter melon flavours. The palate expresses a sweet and sour limey mineral element. That is followed by roasted almond slivers. The mineral-limey aspect is supported by a sweet mid-palate which adds length and intensity of flavours on the after palate.



variety : Chardonnay | 100% Chardonnay
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 13.18 % vol **rs :** 3.6 g/l **pH :** 3.37 **ta :** 6.9 g/l **va :** 0.55 g/l **so2 :** 116 mg/l **fso2 :** 28 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

4 stars John Platter 2012

in the vineyard : Soil type: Klapmuts and Fernwood

about the harvest: Hand picked at 22.5° - 23.5° Balling from 14 and 17 year old vines. Yield: 6.2t/ha

in the cellar : Vinification: The Chardonnay grapes are strictly bunch sorted. The final blend is a combination of whole, gently crushed fruit and solids fermentation to add complexity. All fruit underwent 100% spontaneous fermentation and the blend relies 100% on natural acid (no acid added). Secondary fermentation is inhibited thus, preserving the crisp fruity aspect of the grape variety. The wine is kept on the lees for 10 months without batonnage.

Maturation: The wine spent 10 months in 12% new French oak and 21% second fill barrels.